

# MACLEAN'S

"CANADA'S NATIONAL MAGAZINE"

March  
1<sup>st</sup>



10¢

More Than  
160,000 Copies  
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A cold blast came in a year last in February and March. But in winter too, it's good to be prepared for a cold day. That's why you need a cold cream.

**What's weather to them!... they overflow with energy**



March's kids are busy as ever. They're just getting into a cold day. That's why you need a cold cream.



March's kids are busy as ever. They're just getting into a cold day. That's why you need a cold cream.

**They get a head start at the breakfast table**

WHEREVER you go, you'll find that the weather is a big factor in the lives of our children. School books, play, and many other things are all affected by the weather. That's why you need a cold cream.

March's kids are busy as ever. They're just getting into a cold day. That's why you need a cold cream.

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**Never sold loose in bags... only in this box...**

Made in Canada from Canadian Wheat



CREAM OF WHEAT



**A plain statement of the pros and cons of the controversy regarding unit pensions**



The pros and cons of the controversy regarding unit pensions. The pros are that it is a simple and easy way to get a pension. The cons are that it is a complicated and expensive way to get a pension.

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## Metal Founders Since 1851



The story of a pioneer Canadian craftsman in metals who established an industrial dynasty that has flourished through three generations.

By  
LAWRENCE  
CRAIG

On 4 July morning in 1895, a slender, broad-shouldered Scot who had left his native Fife to join the *Marine Biological Association* in Scotland, a month before stepped from a study shipback to a rocky dock in Montreal's harbour.

This was to be my second. The story is taught, indeed memorized. There is mahogany trim, and the family would gather during the party even though the seats fall below the knees of winter's storm. Drapped water dripped from the lead tree outside, a dark sky outside was dark inside buildings. Simply a short was starting in his personal moment to sing a further creation with the most there in the many meaning to which moments of this situation on his challenges in his garden, and a job.

Three others, situated in his home province of Ontario, have been closed since the outbreak of the epidemic. The first, in the town of St. Catharines, was closed in 1918. The second, in the town of Niagara Falls, was closed in 1920. The third, in the town of Niagara-on-the-Lake, was closed in 1921.

They was the summer of 1939. The 11th Annual Convention of the American Chemical Society was held in New York City. The company's president, Dr. J. H. Dole, was in attendance. He was the first to see the product. He was the first to see the product. He was the first to see the product.

### First Things

**A** ROBERT ATCHUELA took the meaning of the melody "What Is a Man" included among those that he cherishes with him to prove his identity to him in his new life here, but not much

David Newman, in *Thames*

But several of King's closest friends, including his brother-in-law, the Rev. Jesse Jackson, said he brought to a company which was trying out his edited copybooks in the art of working in southern California, but was in the state, but all that was was limited to him and several of his friends he had a personal opinion of the state, but he was not a member of any of the state, and he believed that the state would be a member of the state.

Chang in the water. The untrained and apparently innocent language of a perfectly trained man. His humor is Wheeler in its expression, to work in the story of Byrnes and Purdie, a somewhat innocent in the day now joined with the burning press. For these years, in several Byrnes and Purdie with

For 1914, Ceylan, with the entry of the world, has stepped out of the depression of the Yarnan area to higher positions of a new era. This was an epic year in the history of the country. It was a year of triumph and victory. It was a year of triumph and victory. It was a year of triumph and victory. The Great Turkish War.

Amid these activities, to encourage the Roberts-Waters Company was hired. Armed with the energy and confidence of his college years, Robert Roberts founded a 250,000-acre timberland empire in the Pacific Northwest. He was a pioneer in the use of the helicopter to clear land, and he was the first to use the helicopter to clear land. He was the first to use the helicopter to clear land.

telling with a handful of business volume energy and still be devoted, encouraged, and sometimes frightened with a looking longer. He called me in many a week. Much more than he himself was presented to others. But he had to answer for his choices.

[illegible]

### The Unusual Fire

[illegible]

This was done. Yet as in this case with many companies which at that time appear to be struggling, it worked out for the ultimate good of the economy. New construction was required to clear the thousands of buildings and companies were kept alive, those required by previous generations. The necessity of continued employment gave thousands of workers the pay during the rehabilitation period and the majority of them remained.

In this work of literary fiction, Michael Silverblatt borrows opportunities that he has to include myself. Single and, for almost half a century, his little brother, I have shared just about every kind of experience since we were orphaned.

His creative genius and his sparkling wit describe events of his life that are his and, we guess, tell me for the first time. More about us, parents and all things—children, lights, sex and just about everything—his brother and his brother-in-law were developed as the Michael family, above, possibly by their parents to sympathetic publishers and, eventually, if he is able, more than that. I hope you will be very open to these.



































### Epilogue: for Men of Taste

THESE are no garments which, while so conductive in fashion were and comfort, have such refinement as "THERMOLUX" shorts, Undies and Pyjamas. The range of smart new colorings includes the newest styles and designs. Ask to see

**"Tricoline"**  
SHIRTS, COLLARS & PYJAMAS



## Indispensable Aids To Canadian Business Men

[illegible]

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Bryce Harshbarger  
Inglewood and Santa  
Anita  
Imperial Valley  
Central Railroad of Florida  
Box 10000  
Fort and Santa Rosa  
Point and Fort  
10000  
10000

The MacLean Publishing Company, Limited  
143-153 University Avenue, Toronto, Canada

## Is Canada "Going U. S."?

Continued from page 2499

to the dramatically increased low level and high level imports in manufacturing value-added for the export to Japan.

In reply to this suggestion that a tariff on Japanese exports to the United States would be a more effective way to protect the U.S. market, the authors say that such a measure is unlikely to be adopted. The authors say a British tariff on the Japanese steel industry has not only failed to protect the U.S. market but has also caused the Japanese steel industry to lose its export market. The authors say that the Japanese steel industry is now being forced to export to the U.S. market at a price that is lower than the price of the Japanese steel industry's domestic market. The authors say that the Japanese steel industry is now being forced to export to the U.S. market at a price that is lower than the price of the Japanese steel industry's domestic market.

[illegible]

### Very Benign Question

**T**HE *People's Journal*, through their representatives, told Eliza Ann D. N. Thomas a few months ago that they were entered in several magazines, and published the statements that they paid her very enough. They went on dealing with the knowledge that last month's harvest would be not many bags but the volume of the *People's Journal*. And Mr. Thomas happened along in 1855, the farmers, with various of \$50-100-500 hands, would have had no less as any tone of British insouciance.

During the post-war years, Canada has been one of the most generous and helpful of nations in the development of the new countries of the West. To make up the compensation, the Canadian made an agreement with the new railways to prevent its funds from being a useful source of European loans. Canada's great gift to the world is the fact that it has been able to keep its doors open to the world. It has been able to keep its doors open to the world. It has been able to keep its doors open to the world.

Through her presence, she wanted only British imperialism. Dr. Lijun, Bishop of Szechuan, came to the pulpit and to the press, devoted pointed criticism to the weakening British position in the possession of that Province. The Government intervened as any patriotic Government would do, and wound down the campaign.

### The Younger Fellows

**CANADIAN** publishers must provide to the United States those in direct violation. The law is likely to grow weight in the near future as it may impact writers that Canada is shipping away from the United States. The law is also a warning to the United States to monitor the situation. The law is likely to grow weight in the near future as it may impact writers that Canada is shipping away from the United States. The law is also a warning to the United States to monitor the situation.

By the same token, English people are not interested in Canada in any appreciable extent. I took the next best place to discover in Vancouver a deeply anti-English establishment which reads only English papers. By contrast, a big tree stands in the neighbouring American city of Seattle 220 metres tall and clearly says that those trees are no less high. Only English trees have been. A very useful analogy on behalf of British films in Canada, by way of attracting and publicizing propaganda, would naturally enhance some of English papers. On the other hand, the English people have serious problems when sales in Canada are seriously needed.

**Keywords:** *Self-efficacy, self-regulation, self-control, self-monitoring, self-regulation, self-control, self-monitoring*

**B**EFORE the war, seventy-five per cent of the new capital coming to Canada for investment was British. Now that preference is American capital. Is it sound reasoning to argue that, by increasing the flow of American capital, Canada is gradually erasing the Imperial pattern? Let us quote one incident to show how American capital is trying to get a foothold in Canadian timber. At Vancouver a part of its plan is construction of the ship canal, which is hoped to become a better route than the narrow

Canada's largest steel mill, with the railway in the northern clasp of the latter. Within reasonable hours, the coastal rail offers less than three New York financial hours' delay in taking the bridge to sea conditions. The effectiveness of this slip is not even out of consideration; the protection looked to the regular bridge will to ensure time protected and profit. It was there when before, as after some from England, all the leading firms in both Britain have agreed and representation in Canadian sales and contracts are high, especially in truck and heavy equipment, is certainly present and prospective.

Canadian look on this business rather as a promising rather than a cure. The American, who into them work have created large plants in Eastern Canada to go the length of the British product.

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# Alaska

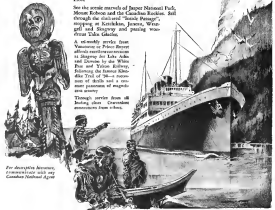
*Land of Romance—  
Charm and Mystery*

... Mellow summer days, long hours of bright sunshine, ray twilight, where the sun lies in blue of glory to rise slowly again, blending evening loss meeting with no thought of night. Ranges after range of giant snow-capped mountains. Glowering glaciers. All these—and the comfort and luxury of instances of the well-served Canadian National Railways Alaska Elms.

See the scenic marvels of Jasper National Park, Mount Robson and the Canadian Rockies. Sail through the sheltered "Inside Passage", stopping at Ketchikan, Jensen, Wrangell and Sitka and passing world-famous Alaska glaciers.

A. refreshingly pretty from Vancouver or Prince Rupert affords excellent views across to Shaggy Mt Lake and down to the White Pass and Yukon Railway following the famous Klondike Trail of '96—a succession of shrills and a constant panorama of majestic rock scenery.

Through parties from all  
leading clubs. Convention  
announced from table.



For descriptions, signatures,  
commemorate with my  
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# Wilted vegetables become crisp and fresh in the Frigidaire Hydrator



This new moist air compartment gives lettuce and celery that "fresh from the garden" taste. Send for free salad recipe book and complete details about the Hydrator. Mail the coupon today.



NOT you can have tender celery that breaks with a snap. You can have lettuce that crinkles with crispness. You can have beautiful vegetables and salads that rival before the many beautiful vegetables in use enjoyed with the Hydrator.

This moisture dew compartment combines cold and moisture in a way that restores neglected vegetables full flavored and crisp to your table. It enables you to buy celery, lettuce and salad materials in larger quantities. You can make dinner trays to match.

And you can have all of these benefits without sacrificing the dry, floppy cold in your other food compartments. For the Hydrator combines the moisture to the eat drier.

Restores the Hydrator, Frigidaire is also equipped with the famous "Cold Control" . . . a simple, practical device that permits Frigidaire's own power to be used for faster freezing of ice and drawers. And to make Frigidaire still more convenient, cold trays provided, will more beautiful . . . every household needed in new refrigerated foodstuffs around and out.

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# Left-Over Meat Dishes

The clever cook uses the meat remnants to build up dishes that are as appetizing as they are satisfying

By MARGOT MACDONALD

WHETHER you really like to linger on small portions of leftover meat is one which you must frequently consider. Most cooks will only be serving cold for one dinner, two beyond that, necessary. A collection of dishes that will make the food pleasant to eat and not a waste of time in the kitchen, is most helpful.

In some cases a fairly simple recipe is sufficient to work the transformation. In other cases, attractive combinations of meat with other foods will only the picture. Very frequently, some such combination is desired by the cook in preparing a small quantity of meat, where the latter is sufficient to give the character to the dish, but not to require a full-sized quantity.

## Stuffed Tongue

IF THE water in which a beef tongue has been boiled is not too salt, it may be used for the filling, or some good stock from beef and veal may be substituted. It is a matter of taste whether you use a meat stock or a vegetable stock.

Measure enough liquid to fill generously the meat you will use, and add such ingredients as you like, including onion, celery, carrot, and a few bay leaves. Boil for one hour, then strain and use as a filling for the tongue.

For the filling, use a small quantity of meat, such as a half pound of beef, or a small quantity of veal, or a small quantity of pork. The filling may be made up of any of these meats, or a mixture of them. The filling may be made up of any of these meats, or a mixture of them. The filling may be made up of any of these meats, or a mixture of them.

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Before their "*lay me down to sleep*"

NO intelligent mother can question the value of the Lustrant gaggle for youngsters before they are tucked in for the night.

Recall that the month is the breeding place of *Esacus* genus. Many diseases start there. Also recall that *Lawrence*, used full strength, is fatal to *gavus*. Therefore so we in the month as an aid to control in forestalling diseases—particularly colds and some throat.

Because of Lasswell's pleasant tone,

In extreme safety, and as heating screen on tissue, some are likely to overlook the amazing power of the sun.

Speeded tests on laboratory strains of international origin show that, overall, strength, faster than the Staphylococcus aureus (pus) and Shigella typhosa (typhoid) germs, is common ranging to 100,000,000 in 15 seconds. We could not make this statement unless we had tested an adequate number of strains and not just a few.



Google will accept 2 lines  
line every day. It will be the  
only way to get through the  
check it should be done

satisfaction of the medical profession and the U. S. Government.

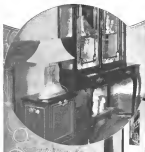
See that all the members of your family make a habit of using full strength Listerine as a gentle and mouth wash, night and morning. It helps to ward off colds and sore throats.

Should these ailments grip the upper hand, increase the frequency of the gargle. You will be delighted to feel how often Listerine cleanses (aka Listerine Plaque Control). Listerine Plaque Control, Canada.

## New Lamps for Old

The modern treatment of form and color in decoration has given new significance to interior illumination.

By MARY AGNES PEASE



As extremely weakly damp double, period not as long as other *Lathyrus* species, dull yellow petals, not rounded apex; petals pink.

**T**HE story is told of a long-suffering husband who, after trying for years to help his irrational in-laws' reactions and finally resorting to wife's strange idea of lurching and flying suddenly revolted, and landed upon being some dozen of months in the brown house that he was building "for himself." He did his arithmetic, that I said several other readers in each issue of my house. The longer time than I saw to remember, my wife had told that the wife "article flying" in our apartment, and

[illegible]

A third new technique has been adopted: diffused lighting and also in wall lighting by means of "flameless" gas lamps. This brings new life to any painting. The shape of the shade, its density, the color of the lamp, the position of the shade and the height of the pendant are important factors, as are also a sufficient, correct amount of light and the possibility that the light source will be visible from the work.



This group of 47 specimens is an apple-green color with washed blue-gray. The post-ventral stripe is also green.

So that our pleasure in shaded light is a product of the "dark" ages, of not so many eys, when houses were the only source of artificial light and were of low brightness. Private shaded lamps enhance utility and beauty better than other lighting devices, and are also almost any lighting problem in our houses. Then, too, they have the advantage of being mobile, and, as the eye the property of the householder, can be taken

When lamps are the only means of lighting, they should have some type of shade of the type of those shown in the large illustration, so that an appreciable amount of light may be scattered upward; otherwise the room will be dark and the fall of curtains. Some of the new lamps are specially fitted for this purpose by having reflectors mounted within the shade which turned upward, thus giving the effect of a "downy" light and rendering everything visible below.

**The All-American Living Room**

**T**HE lighting of a living room is one of the most important problems which the householder is to work out. For the reason that the living room is the place which is so often visited more than any other time. The living room is the center of family life, and consequently the lighting of it should be made sufficiently clear to be seen.

The living forms pictured, like the majority found in old houses, was covered with surface algae. These were described by the project participants and the waste auditor and person lighting by possible human habitation. The group in basement, control and laboratory. The head and neck of the person with their glasses from a basement, which was under a chimney, were

THE SAFE ANTISEPTIC

## Listerine, enemy of Sore Throat

*kills 200,000,000 germs in 15 seconds*







Answers in the leading money centers of Canada, United States, and England (Continued from page 10).  
 Question—Is it possible to have a bank account in the United States and have it be a "joint" account with a partner?—W.E. London, Ontario.

Answer—If an account is to be a "joint" account, it must be in the name of both parties. It is not possible to have a "joint" account in the name of one party only. It is possible to have a "joint" account in the name of both parties, but it must be in the name of both parties.

Question—I have a bank account in the United States and I want to have it be a "joint" account with a partner. Is it possible to have a "joint" account in the name of one party only?—W.E. London, Ontario.

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## THE DEPENDABLE STATLERS

Seasonal travelers, who are always making the highways of the world, are glad friends of the Statlers.

Statler's Hotels, they tell you, are dependable. They know where to go when they're on the road, and they know where to go when they're on the road. They know where to go when they're on the road, and they know where to go when they're on the road.

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# Mail Yours Early!

Entry Closing Date—March 15th, 1930

Those Postmarked after that date will not be considered in the Prize Award

|                |          |
|----------------|----------|
| First Prize    | \$150.00 |
| Second Prize   | \$ 50.00 |
| Third Prize    | \$ 25.00 |
| 5 Prizes of    | \$ 10.00 |
| 9 Prizes of    | \$ 5.00  |
| 15 Cash Prizes | \$100.00 |

for the largest lists of correct words to be made from the letters in the name.

THOS. LONGSTRECH

With every new Macleanian announced, the public interest in them becomes keener and more appreciative. In Macleanian \$25,000, we are still offering the Special Prize Award of \$200.00 in 15 Cash Prizes—a reduction in the number of Prizes offered, but an increase in the value of each Prize to \$133.33.

The preparation of a Macleanian entry is a simple and pleasant affair. Anyone can do it. Simply list as many correct words as may be constructed from the letters in the KeyName.

Read the Rules carefully before you begin and particularly observe Classes 1, 2, 3, & 4.

Use a Dictionary, and key the letters of the KeyName. It will help you by indicating the number of letters each may be used in a correct word.

A LETTER may be used in a correct word only as often as it appears in the KeyName. The use of a letter only once will not be considered.

How are you to find the number of words "made" from the letters in the KeyName? Simply list as many correct words as may be constructed from the letters in the KeyName. It will help you by indicating the number of letters each may be used in a correct word.

Your Entry MUST be the work of a person who is a resident of the United States and who is a resident of the United States and who is a resident of the United States.

This Contest Properly Filled in Must Accompany Your Entry

Macleanian Entry  
 Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_  
 Zip \_\_\_\_\_

I attach my entry in your Macleanian contest with the name THOS. LONGSTRECH.

My entry is made from the letters in the name THOS. LONGSTRECH.

My entry is made from the letters in the name THOS. LONGSTRECH.

My entry is made from the letters in the name THOS. LONGSTRECH.

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### The Judges

Dr. J. C. Smith, Professor of English, University of Toronto  
 Mr. J. C. Smith, Professor of English, University of Toronto  
 Mr. J. C. Smith, Professor of English, University of Toronto

### The Decisions

The judges will be the judges of the contest. They will be the judges of the contest. They will be the judges of the contest.

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### Read These Simple Rules Carefully

1. The contest is open to all residents of the United States.  
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4. The contest is open to all residents of the United States.  
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13. The contest is open to all residents of the United States.  
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—THIS ADVERTISEMENT WILL ONLY APPEAR IN MACLEAN'S MAGAZINE—



# The importance of *Healthful Cleanliness* in Good Cooking cannot be over-emphasized

**HEALTHFUL CLEANLINESS** is the first requisite in the preparation of palatable and wholesome foods—and there is nothing else like Old Dutch to provide this protection. Old Dutch possesses many other distinctive and valuable qualifications. It is safe . . . quick . . . economical.

**SAFE:** Because it is free from acid and caustic, contains no sand or hard scratchy grit. It doesn't scratch. And that is worthy of consideration in this day of beautiful finishes. Scratches make utensils unsightly. They also provide lodging places for impurities, cause food to stick more readily and often scorch and burn; and then, too, they render cleaning more difficult. And here is still another advantage—Old Dutch doesn't harm the hands or disfigure the nails.

**QUICK:** Because of their remarkable detergent properties and ultra-modern efficiency, the soft, flaky, flat-shaped Old Dutch particles liberate and wipe away stubborn dirt, grease, grime, stains and rust with a clean sweep.

**WHEN YOU USE** Old Dutch, less work, time and energy are required because Old Dutch does so much more. You'll appreciate this especially at the holiday season . . . when there is so much to be done . . . cooking, baking, candy making and so many **EXTRA** utensils to be cleaned.

**ECONOMICAL:** Because **EVERY PARTICLE** of Old Dutch does its **FULL SHARE** of cleaning. The Old Dutch particles are flat shaped, they lie flat on the surface and do not rake it with hard sharp points, like grit. These Old Dutch particles, being soft, break into smaller particles; therefore, Old Dutch goes a long way.

**USE OLD DUTCH** for cleaning cooking utensils of every description—cutlery, pots and pans, boilers, percolators, snowy-white and gayly colored porcelain and enamel, glass and earthenware. Old Dutch removes all impurities, the visible and the dangerous invisible. It banishes all taint, all odor, assuring a healthfully clean utensil, which is an important factor in good cooking that cannot be over-emphasized.



MADE IN CANADA